



UCHINANCHU

THE VOICE OF THE HAWAII UNITED OKINAWA ASSOCIATION

www.huoa.org

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Hawaii United Okinawa Association



**Festival
Issue!**



Okinawan Festival

沖繩祭



#okifest2026



Okinawan Festival

SEPTEMBER 5th & 6th, 2026

HAWAII CONVENTION CENTER • HONOLULU, HAWAII

President's Message



WELCOME TO THE 44TH ANNUAL OKINAWAN FESTIVAL!

This year's Festival comes with its share of challenges as the Hawai'i Convention Center undergoes a major construction project. While the renovations have created many logistical hurdles, they have also reminded us of what makes our HUOA 'ohana so special. Time and again, our community has come together with unwavering commitment, flexibility, and the spirit of *Chimugukuru* to ensure that the Festival continues to thrive. Together, let us celebrate our heritage, strengthen our bonds of friendship, and carry forward the spirit of *yuuimaaru* and *Ichariba Choodae* for generations to come.

As HUOA celebrates its 75th Anniversary, we extend our heartfelt aloha and mahalo to every volunteer, member club, sponsor, supporter, and friend who has helped make this Festival and our organization a success. Your commitment to preserving and sharing Okinawan culture ensures that our traditions will continue to inspire future generations.

I would like to extend my sincere appreciation to Chris Iwamura, our former Food Chair, for his dedication, creativity, and outstanding leadership in helping shape the Okinawan Festival food experience. We are equally grateful to welcome Executive Chef Brooke Tadena and the Prince Waikiki team, who have embraced that foundation and brought fresh energy and creativity to this year's Festival. They will introduce the House of Sakura, an izakaya-style dining experience featuring both beloved Festival favorites and exciting new creations. Chris's contributions and Chef Brooke's leadership beautifully reflect the spirit of *yuuimaaru*, people coming together, sharing their talents, and working collectively to preserve and celebrate our Okinawan culture.

Beyond the food, visitors will enjoy two full days of outstanding entertainment featuring Hawai'i's talented Okinawan performing arts groups, showcasing traditional music, dance, taiko, and other cultural performances. Be sure to explore the ever-popular Country Store, Heiwa Dori, Craft Gallery, and Bingata workshop, where you'll discover unique gifts, hand-made crafts, cultural demonstrations, and much more.

Ippee Niffee Deebiru!

WARMEST ALOHA,

Bob Shiroma

BOB SHIROMA

UCHINANCHU

Ippee Niffee Deebiru... Mahalo!

Uchinanchu is our voice – the voice of the Hawaii United Okinawa Association, its members, and our "home": the Hawaii Okinawa Center. By sharing information and experiences, *Uchinanchu* connects us as a family, dedicated to preserving our Okinawan cultural heritage. Donations and advertising help offset publishing costs—Mahalo and *Ippee Niffee Deebiru* to our donors for supporting *Uchinanchu*.

Uchinanchu newsletter donors from May 1 to June 30, 2026

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HUOA President Bob Shiroma
Editor Caro Higa
Designer Erika Kim Yamane

ADVERTISING INFORMATION

Uchinanchu reaches over 8,000 households. For advertising rates and more information visit www.huoa.org, contact us at info@huoa.org, or 808.676.5400.

INSIDE THIS ISSUE

- 2** President's Message
- 3** Calendar of Events/HI Now Takeover
- 4** 44th Okinawan Festival Information, Parking, Program, Highlights
- 6** Okinawan Festival Volunteer Schedules, Sponsors
- 8** Okinawan Festival Food Favorites; House of Sakura
- 10** Okinawan Festival Cultural Booths
- 13** Okinawan Festival T-shirts and Bon Dance Towel
- 14** 7th Annual Okinawan FEASTival
- 18** Okinawan Festival Map
- 20** Preserving Our Legacy
- 22** Mensore: Students from Chatan, Ginoza and Kin Town, Tomigusuku International Exchange Program; MOKK Scholarship Recipients
- 24** Club News: Hui O Laulima, Kitanakagusuku Sonjin Kai, Ginowan Picnic, Osato Doshi Kai
- 26** Club News: Club Picnic Photos
- 28** HOSEP
- 30** HOSEP Reflection
- 32** Live Long & Plant Workshop; UJSH 68th Annual Installation & Recognition Banquet
- 34** Irei no Hi; HOC Calendar; HOT Schedule

2026 CALENDAR OF EVENTS

The Year at a Glance!

TBD	International Hari Boat Festival, Wailoa State Rec. Area
Sept 5-6	Okinawan Festival, Hawaii Convention Center
Sept 19	Autumn Okinawa Dance Matsuri, Legacy I/II
Oct 10	Maui Okinawa Festival, Maui Mall
Oct 7-18	HUOA Heritage Tour, Okinawa
Mid-Oct	HUOA Leadership Tour, Okinawa
Oct 29	Uchinanchu no Hi, Legacy I/II
Nov 1	Kugani Warabi, Legacy I/II
Nov 8	The Diamond Jubilee, Sheraton Waikiki
Nov 28-29	Winter Craft Fair, Legacy I/II

Events are subject to change.

Visit www.huoa.org/events for more information

HI Now Takeover Okinawan Festival Week

August 31–September 4, 2026 | 3–4 pm

**Live on Hawai'i News Now
KGMB, KHNL & K5**

**Also watch on HNN YouTube,
Facebook and on *HINowDaily.com***

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The HUOA Office Will Be CLOSED During the Okinawan Festival Weekend

September 5–6 (Saturday and Sunday)

September 7 (Labor Day)

Please join us at the Hawaii Convention Center!



Please Kokua

Production costs for Uchinanchu have escalated due to increases in circulation, labeling expenses and postage. Your contribution to help defray some of the expenses is greatly appreciated.

Mr. Mrs. Ms. Miss

First Name

Last Name

Address

Enclosed is my donation of \$ _____ Home Tel: _____

Please include this form with your donation and send to:

HUOA Newsletter Fund, 94-587 Ukee Street, Waipahu, Hawaii 96797

ON THE COVER

44th Annual Okinawan Festival artwork
by Gordon Uehara

44th Annual Okinawan Festival

September 5 and 6, 2026 | Hawaii Convention Center | 1801 Kalakaua Avenue Honolulu, HI 96815

GENERAL ADMISSION (No Early Admission available for 2026)



SATURDAY 10AM-5PM AND SUNDAY 10AM-4PM

Will be available for presale at www.okinawanfestival.com (ONLY credit/debit card accepted online) and at the door.

Single-day General Admission

- Adult: \$10
- Senior (65+): \$5
- Children (12 and under): FREE

Two-Day General Admission

Valid for general admission on both days

- Adult: \$16 (\$20 value)
- Senior (65+): \$8 (\$10 value)
- Children (12 and under): FREE

****Volunteers must wear their wristband for free entry****

SEPTEMBER 5 (SATURDAY) 10AM-5PM

Live entertainment 10am-5pm

NO BON DANCE IN 2026

SEPTEMBER 6 (SUNDAY) 10AM-4PM

Live entertainment 10am-4pm

Festival scrip, cash, and credit/debit cards will be accepted at the door. If purchasing online, ONLY credit/debit cards will be accepted. ALL SALES FINAL; NO REFUNDS/EXCHANGES.

- All attendees must complete the Hawaii Convention Center's required security screening before entering.
- No pets (except for service animals), no hardshell coolers, no weapons.

Okinawan Festival Parking

Hawaii Convention Center - Extremely limited parking available

Enter from Kalakaua Ave. The parking lot is on the second floor. It will be open from 7am to 10:30pm. Park all day for \$15 (no in-and-out privileges or overnight parking). Exit the parking garage onto Kahakai Street. Both lanes will turn left on Atkinson Drive. Use the right lane to cross to Kona Street if you want to get back to Kapiolani Blvd. A traffic officer will be there to assist with the flow. **If arriving after 9am, we recommend going to alternate parking sites.**

ALTERNATE PARKING SITES

Civic Center Municipal Parking Lot

346 Alapai Street, entrance located on Beretania Street. With shuttle service from Alapai Transfer Station (across the street from Civic Center Municipal Parking). Volunteers will guide you to the shuttle service area. The air-conditioned bus ride to the center takes about 15 minutes. You will be dropped off at the front driveway. Purchase your return ticket for \$5 at the Festival's information booth in the Exhibit Hall. No charge for the ride FROM the parking lot. Shuttle hours: Saturday 7am-7pm & Sunday 7am-6pm.

Ala Moana Center (hourly rates)

Paid parking available only in areas where the PREMIUM parking signs are posted. Hourly fees vary.

Pan Am Building

Enter the parking lot from Makaloa Street. It will be open on Saturday from 9:30am to 9pm and Sunday from 9:30am to 4pm. Parking fee is \$6 for 8 hours, \$3 for every 30 minutes thereafter. Payments can be made by credit card ONLY at the exit after pulling a ticket at the entrance. Walk 5 to 10 minutes to the Hawaii Convention Center.



OFF-SITE PARKING

Premium Parking offers multiple parking locations near the Hawaii Convention Center.

Drivers can reserve parking in advance or drive up and pay on-site using a phone, the Premium Parking app, or an on-site pay station.



Scan QR code or visit:

<https://www.premiumparking.com/city/honolulu/hawaii-convention-center>

Hawaii Convention Center will not be liable for any damages to vehicles or the actions or policies set forth by the operators



Rev12-2025

2026 Okinawan Festival Program

*Actual times subject to change - see Okinawanfestival.com for the latest times.

SATURDAY, SEPTEMBER 5, 2026

- 10:15 AM.....PROGRAM OPENING
- 10:20 AMRYUKYU SOKYOKU KOYO KAI HAWAII SHIBU
- 10:35 AMRYUKYU KOTEN ONGAKU NOMURA-RYU ONGAKU
KYOKAI HAWAII SHIBU
- 10:55 AMNAHA IZUMIZAKI HATAGASHIRA HOZON KAI
- 11:10 AMOPENING PROCESSION
- 11:35 AM.....PARANKU CLUB OF HAWAII
- 11:50 AM.....FORMAL OPENING CEREMONY
- 12:25 PMTAMAGUSUKU RYU KANSEN ATAE NO KAI AKIKO
TOME RYUBU DOJO
- 12:55 PMRYUSEI HONRYU RYUKO KAI
- 1:18 PM.....SHORIN-RYU HAWAII SEIBUKAN
- 1:33 PMHOOGE RYU HANA NUUZI NO KAI NAKASONE
DANCE ACADEMY
- 1:58 PMYUTTAI KWATTAI
- 2:23 PMHAWAII OKINAWA CREATIVE ARTS
- 2:48 PMRYUKYUKOKU MATSURI DAIKO HAWAII
- 3:13 PMKARLIE G
- 3:38 PMRYUKYU KOTEN AFUSO RYU ONGAKU KENKYUU
CHOICHI KAI USA/HAWAII
- 4:23 PMKACHASHI - RYUKYU KOTEN AFUSO RYU ONGAKU
KENKYUU CHOICHI KAI USA/HAWAII

SUNDAY, SEPTEMBER 6, 2026

- 10:15 AM.....PROGRAM OPENING
- 10:20 AMHUOA ICHI GO ICHI E CLASS
- 10:45 AMTHE KILAUEA OKINAWA DANCE CLUB
- 11:10 AMDIGNITARIES' GREETINGS
- 11:20 AM.....TAMAGUSUKU RYU SENJU KAI FRANCES NAKACHI
RYUBU DOJO
- 11:45 AM.....OHANA ARTS
- 12:05 PM.....NIDAIME TEISHIN KAI HAWAII SHIBU AND HUOA
SANSHIN CLASS
- 12:30 PMJIMPU KAI U.S.A. KIN RYOSHO RYUKYU GEINO
KENKYUSHO HAWAII SHIBU
- 12:55 PMURIZUN MINYO GROUP
- 1:20 PMCHINAGU EISA HAWAII
- 1:45 PMSHOSHIN DANCE COMPANY
- 2:10 PMHAWAII OKINAWA SHINDEN SHORIN RYU
KARATE ASSOCIATION
- 2:30 PM.....AZAMA HONRYU ALLISON TOKUKO YANAGI
RYUKYU DANCE STUDIO
- 2:50 PMNOMURA RYU DENTOU ONGAKU KYOUKAI
HAWAI'I SHIBU
- 3:20 PMKACHASHI - RYUKYU KOTEN AFUSO RYU ONGAKU
KENKYUU CHOICHI KAI USA/HAWAII

Okinawan Festival Entertainment Highlights



Karlle G (Goya)

We are thrilled to announce that local favorite Karlle G (Karlle Goya) will be taking the stage at this year's Okinawan Festival!

Like many growing up in Hawaii, Karlle fell in love with the ukulele at a young age. That early passion quickly grew into serious talent. Over the years, she has earned top honors in major competitions, including the Ukulele International Contest, Duke's Ukes, and Brown Bags to Stardom. Her songwriting has gained international recognition, and in 2019, she earned a Na Hoku Hanohano Award for R&B Album of the Year with her debut album, Have Fun.

Karlle's unique, soulful voice and versatility span everything from contemporary Hawaiian and R&B to Japanese music and original tracks. Festival goers are in for a real treat as she performs a blend of notable Okinawan hits alongside her own original music.

We are so grateful to have Karlle share her incredible talent with our community this year. Be sure to catch her performance live at the festival, and check out her music on iTunes and major streaming platforms!

Okinawan Festival Food Booth Volunteer Schedule

ANDAGI

Sunday Mixing: Oroku Aza Jin Kai, Ginowan Shijin Kai
Saturday Cooking: Ginowan Shijin Kai and Urasoe Shijin Kai
Sunday Cooking: Oroku Aza Jin Kai, Wahiawa Okinawa Kyoyu Kai (morning), Ginowan Shijin Kai (afternoon)
Saturday Sales: Osato Doshi Kai (morning), Club Motobu (afternoon)
Sunday Sales: Haeburu Club (morning), Club Motobu (afternoon)

ANDADOG

Saturday: Gaza Yonagusuku Doshi Kai
Sunday: Kin Chojin Kai

OKIDOG AND MAZESOBA

Saturday All Day: Bito
Sunday All Day: Sashiki Chinen

OKINAWA SOBA

Saturday: Tomigusuku Sonjin Kai
Sunday: Gushikawa Shijin Kai

OKINAWAN NACHOS

Saturday AM: Shuri Naha
Saturday PM: Okinawa City Goeku, Yagaji
Sunday AM: Hui Makaala, Onna
Sunday PM: Hui Makaala (only)

PIGS FEET SOUP

Saturday: Kochinda Chojin Kai (morning), Tamagusuku Club (afternoon)
Sunday: Kanegusuku Sonjin Kai (morning)
 No afternoon shift due to volunteer shortage (closing booth early on Sunday)

KITCHEN PREPARATION

Saturday: Nakagusuku Sonjin Kai
Sunday: Nishihara Chojin Kai

YAKITORI

Saturday: Haneji Club
Sunday: Ginoza Sonjin Kai

Okinawan Festival Booth Volunteer Schedule

ADMISSION

Saturday & Sunday: Shinka and Friends

BUNKWA NU SHIMA (VILLAGE OF CULTURE)

Saturday & Sunday: Hui O Lailima, Shimakutuba

CHILDREN'S GAMES

Saturday: Chatan-Kadena Chojin Kai
Sunday: Aza Gushikawa Doshi Kai

COLD DRINKS

Club Motobu

COUNTRY STORE

Saturday & Sunday: Aza Yogi Doshi Kai, Yomitan Club

CRAFT GALLERY

Saturday & Sunday: Oroku Doshi Kai, Hui Okinawa, Hui Alu Inc.

FESTIVAL T-SHIRTS

Saturday & Sunday: Urasoe Shijin Kai

GENEALOGY

Saturday & Sunday: Okinawan Genealogical Society of Hawaii (OGSH)

HEIWA DORI (OKINAWAN MARKETPLACE)

Saturday: Nago Club, Kitanakagusuku Sonjin Kai
Sunday: Gushichan Sonjin Kai

HUOA STORE

Saturday & Sunday: Young Okinawans of Hawaii and friends

INFORMATION

Saturday: Jo Ige's team
Sunday: Clayton Uza's team

PLANTS, HANAGI MACHIYA-GWA

Saturday & Sunday: Yonashiro Chojin Kai

VIP/OKINAWAN GUESTS

Saturday & Sunday: HUOA Past Presidents

VOLUNTEER FOOD/DRINK

Saturday: Itoman Shijin Kai
Sunday: Yonabaru Chojin Kai

FRIENDS OF HUOA

Saturday & Sunday: Respective organizations



Mahalo to our sponsors



ISLAND INSURANCE
FOUNDATION



Happy to celebrate
75 years of the
HUOA at the 44th
Okinawan Festival!

Kariyushi Deebiru!

**Shaheen
& Gordon**
INJURY ATTORNEYS

888 Mililani St, Suite 700,
Honolulu, HI 96813
808-460-6504 · sginjury.com



Okinawan Festival Favorites

Be sure to try everything at this year's Okinawan Festival.
We'll be making all of your favorites! Price list available at www.okinawanfestival.com



Andadog

ANDADOG 1 FOR \$5

The andadog is a whole hot dog on a stick that is dipped into the andagi batter and deep-fried.

ANDAGI 3 FOR \$5

Andagi is an all-around Festival favorite. Basic doughnut ingredients, such as sugar, flour, milk and eggs, are mixed into a batter and deep-fried. The "hand-dropping" of evenly rounded balls of batter into the hot oil is a show in itself. Three andagi per package.

OKIDOG \$10

Hot dog and chili wrapped in a soft tortilla with shoyu pork and shredded lettuce

OKINAWA SOBA \$15

Okinawan-style soba noodles served in hot soup and garnished with kamaboko (fishcake), shoyu pork, green onions and red ginger. Best enjoyed whilst slurping loudly.

NEW! OKINAWAN MAZESOBA \$15

Soba Noodles topped with Shredded Shoyu Pork, Onsen Egg, Green Onions and Red Onions, served with a Pork, Dashi Sauce and Lemon

NEW! OKI NACHOS \$20

Ahi Poke Nachos with Shredded Shoyu Pork and Edamame

PIG'S FEET SOUP \$20

(Saturday all day, Sunday morning only) Ashitibichi in Uchinaaguchi. These pig tootsies are cooked in a soup stock and garnished with konbu (seaweed), daikon (turnip), togan (squash) and mustard cabbage - served with hot rice.

YAKITORI STICK \$3

Skewered chicken grilled to perfection with a touch of teriyaki sauce.

OKINAWAN SWEET POTATO (STEAMED) \$6

HOT COFFEE \$3

Andagi and coffee, a perfect match!

BOTTLED SODA (20 OZ.) \$4

BOTTLED WATER (16 OZ.) \$3

FOOD BOOTH HOURS

Saturday 10am-5pm
Sunday 10am-4pm

ATTENTION: Champuru, Vegetarian Champuru, Chili + Rice, Chili Frank Plate, and Yakitori Bento are not available this year.



Andagi



Okidog



Okinawa Soba



Okinawan Mazesoba



Okinawan Nachos



Pigs Feet Soup



X



House of Sakura is Prince Waikiki's signature spring pop-up, inspired by cherry blossom season and the lively spirit of an izakaya. The experience brings together Japanese flavors and elevated street food-inspired dishes in a vibrant, welcoming setting. At this year's Okinawan Festival, House of Sakura will bring that same spirit with a special menu featuring curated dishes like Rafute, A5 Kagoshima Wagyu Nigiri, and Okinawan Poke Nachos, inviting guests to gather, share, and celebrate over great food.

Chef Brooke Tadena is the Executive Chef at Prince Waikiki, where he oversees all food and beverage operations across the hotel's dining venues. A



Honolulu native and graduate of the Culinary Institute of America, he brings more than a decade of experience from some of Hawai'i's most acclaimed luxury properties. Known for his ingredient-driven approach and expertise in large-scale culinary operations, Chef Tadena leads the hotel's culinary program with a focus on exceptional dining experiences and local hospitality.

FOOD LIST



Wafu Rib Eye steak, Watercress Salad \$25
Seared Rib Eye Steak with Daikon and Garlic Chips, Watercress and Radish Salad with Goma Dressing



Rafute and Egg \$15
Okinawan Style Shoyu Pork with Soft Boiled Egg

Okinawan Poke Nachos \$20 Ahi Poke Nachos with Shredded Shoyu Pork and Edamame



Poke and Umibudo \$20
Shoyu Ahi Poke with Kona Limu Umi Budo

A5 Torched Wagyu Beef Nigiri \$25 each
A5 Kagoshima Wagyu Sushi, Brushed with Tare and Torched



Tamago Sando \$15
Japanese Style Egg Salad Sandwich on Shokupan Bread

Chili Crunch Edamame \$12 Boiled Edamame with house made Garlic Chili Crunch

Okinawan Culture, Specialty Items & Activities

Visit www.okinawafestival.com for more details.

ALL BOOTHS, ACTIVITIES AND EXHIBITS WILL BE LOCATED ON THE FIRST FLOOR IN EXHIBIT HALLS I, II AND III

BUNKWA NU SHIMA - VILLAGE OF CULTURE

Bunkwa Nu Shima, Hui O Laulima's Village of Culture, features a variety of displays related to Okinawan culture, including Shimakutuba (indigenous languages of Okinawa). Okinawan kimono and paranku dressing with professional photos are available for a fee, as well as the cultural cookbooks – Chimugukuru – are on display and for sale. This year's special performances will feature an Okinawan dance lesson, information about Okinawan Health and Wellness, Okinawan kimono dressing, an up and coming film project by Ryan Kawamoto for the 125th Anniversary of Okinawans in Hawaii, and the Sunrise Family Band (with members Kazu Toguchi - Okinawa Shouten and Chokatsu Tamayose - Sunrise Restaurant). Other spontaneous performances are expected throughout the weekend as well, so pop into the Village for a healthy dose of culture and fun!



CHILDREN'S GAMES

Step right up to the Children's Games Booth and dive into a world of fun and excitement! We've got a fantastic lineup of classic games that kids love, including the popular Japanese Yo-Yo Tsuru — try to hook and reel in your very own colorful water balloon yo-yo! Test your aim and skill with the Andagi Toss, a fun challenge that's sure to make you smile. Feeling lucky? Give Plinko a shot and see if you can win a prize! If you love fishing, our Fishing game lets you reel in some fantastic surprises, and the Soda Ring Toss is perfect for showing off your tossing skills.



MACHIYA-GWA - COUNTRY STORE

The Country Store has local fruits and veggies on sale and a host of local food products.



FEATURED ITEMS:

Andamiso (made by Aza Yogi and Yomitan members)

Asato Sherbert

Jane's plantation iced tea and Butterfly Lemonade in Acrylic milk carton cups (free cup w/purchase)

Pickled vegetables (goya sanbaizuke, sanbaizuke, takuan)

Maki sushi, assorted bentos

Jimami tofu, yushi dofu

Okuhara foods frozen butterfish and fishcake bites

Baked goods, mochi, breads

Kilani bakery brownies, turnovers, brownie bombs!

WE ALSO HAVE A HOST OF NEW VENDORS/ITEMS THIS YEAR:

Da Pupu Bros: ono smoked marlin dip, boiled peanuts, and fish jerky

Ono Lemon bars: lemon bars and apple bars

Sweets & Veggies: sweet potato banana bread, banana mac nut bread

Uncle T's: assorted stuffed cookies, garlic ranch braids, sweet & savory party mix

CRAFT GALLERY

Shop for your favorite products, like those one-of-a-kind pieces of clothing and jewelry, funky t-shirts, and gift items. Peruse these treasures from Hawaii's favorite and best crafters & artisans – including a special bonus of having two crafters from the mainland.

FEATURED CRAFTERS THIS YEAR ARE:

Beads & Things by
Kori - Kori Lau

Cane Haul Road -
Grant Kagimoto

Carol Sakai Designs
- Carol Sakai

CAS Crafts and Collectibles - Cary Hirayama	Animals - Janis/Wes Isa	Oahu Potter's Association
Clint Takemoto	Joyce Lee	One by One
Creative Fibers - Barbara Davis	JEN-E - Jennifer Tamayose	Enterprises - Philip Markwart
Decowoods by Cindy - Cynthia Ramos	Joy Ishihara	Reb Designs - Renee Blue
E.L. Woodworks - Ernest Loo	KathleenGrace - Claudette Chee	Rocky's Dad Crafts - Boyd Sadanaga
Emi Ink - Stacey Shiroma	Kawaii Hawaii - Linda Kashinoki	Silver Spring - Kwansuk Wong
Glass Fusion Collective	Kawaii Mono - Marisa Gee	Studio Pyro - Maria Sittre-Fujii
Haitai Hawaii - Eriko Paquin	Kissy - Michelle Shigezawa	Sumofish - Brant Fuse
Hapa House - Tara Arume- Nitta	Leahi Gifts - Michelle Simpson	The Boujee and the Blingee - Mele Matsushima
Happy Wahine - Nancy Cheung	Little Craft Shack - Lynn Lum	UNIK Gifts and Things - David/Jenny Lau
Hawaii Handweavers' Hui	LooChoo Nation - Grant Miyashiro	Yeung's Arts & Crafts - Judy Yeung
Hello Sushi Store - Brian Kanagi	Mise Kimoto - Shannon Loo	
	Miyako & Co. - Tiffany Anzai	



HEIWA DOORI - MARKETPLACE

Come shop at our version of the famous Okinawa street marketplace. Specialty foods from Okinawa will be available for sale, such as konbu (dried kelp), goya-cha (bitter melon tea), Okinawa soba noodles, andagi mix, shikwasa (Okinawan lemon-lime) juice, kokuto (black sugar candy), and much more!

HUOA STORE

Select HUOA merchandise will be available for sale. Your favorite hats, jerseys, and shirts in collaboration with In4mation, a new collab with Sumofish, and beautiful bags in collaboration with Eden in Love! As



always, you'll be able to get a hold of books, various items from Candice Doodles, HUOA Monday Crafters hapi coats and chanchankos, and more!

OKINAWAN GENEALOGICAL SOCIETY OF HAWAII (OGSH)

Mensore! Come and see a pictorial timeline of Ryukuan Women and Okinawa's Creation Story. The Research Team will acquaint visitors to the genealogy search process, provide information on Ryukyuan and Okinawan history and cultural practices, and assist with collecting available information on immigrant relatives. Members will be selling the "Beginner's Guide to Genealogy Research," bookmarks with a respective family name in English and Japanese, and a series of "Short Story" books written by Okinawans about memorable events in their lives here in Hawaii and/or in Okinawa. "Let your Fingers Do the Walking" and browse through our catalogues of Uchinanchu immigrants to Hawaii and around the world. Visit our two "Do it Yourself Okinawan Genealogy" kiosks, search our 60,000 record database for your Issei and learn how to use our mobile app to start finding your roots. Watch Ancestor videos and see photos of Issei from the Hawaii Pacific Press collection.

PLANTS - HANAGI MACHIYAGWA

As you enter the Hawaii Convention Center Exhibition Hall, you must visit the Plant Booth to see an array of beautiful orchids, outdoor plants, house plants, vibrant water lilies, succulents, air plants and flowering plants. We also have plants to grow your own fruits, vegetables, herbs and more. We take extra care in packaging your plant purchases so you can transport them home. And, as a complimentary service, we will hold your plants for the day so you can enjoy the Festival hands-free. Our returning plant vendors are eager to provide you with many of the popular plants from past Festivals. See you at the Festival and take some time to smell the flowers.



FRIENDS OF HUOA

The space highlights the Hawaii Okinawa Student Exchange Program (HOSEP), offering opportunities to meet past participants and learn about this enriching experience. Connect with representatives from the University of the Ryukyus in Okinawa, Center for Okinawan Studies at UH Manoa, and various Okinawan music and performing arts groups in Hawaii, making it a perfect place to discover educational collaborations and cultural exchange opportunities.

continued on page 12

Okinawan Culture, Specialty Items & Activities

Visit www.okinawanfestival.com for more details.

ALL BOOTHS, ACTIVITIES AND EXHIBITS WILL BE LOCATED ON THE FIRST FLOOR IN EXHIBIT HALLS I, II AND III

continued from page 11

BINGATA WORKSHOP

Shingo Yamashiro from Gusuku Bingata will be hosting a Bingata dyeing workshop at the Okinawan Festival for the third time. Bingata (紅型, meaning “colored pattern”) is a treasured art of Okinawa which uses traditional stenciled resist dyeing technique. Founded 55 years ago, Gusuku Bingata Dyeing Studio in Urasoe City, Okinawa, is dedicated to preserving the traditional Okinawan craft of Ryukyu Bingata. This dyeing technique has been passed down for over 500 years. Their concept, “adding color to your life with Bingata,” reflects their commitment to keeping this tradition alive while infusing it with a contemporary touch. They hope you will be inspired by the beauty of Bingata.

To commemorate the reopening of Shuri Castle in 2026, one of the Okinawan festival T-shirts features a stunning Gusuku Bingata design. Don't miss out make sure to get your T-shirt!”



**Editor's note: due to very limited capacity, sign-ups to participate in the workshop sessions were offered online prior to the festival and may not be available by the time of this publication.*

Congratulations HUOA

**on your 75th Anniversary and for your steadfast
Sharing of Uchinanchu Aloha through the Okinawan Festival!**



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Our History, Culture, Values, Uchinanchu Aloha & Bright Futures**



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Okinawan Festival T-shirts

Available for purchase in the T-shirt booth

STYLES

All designs will be available in the following styles: Adult t-shirt, Ladies t-shirt, Adult tank top, Youth t-shirt. Sizes and colors subject to availability.

PRICES

\$25 for adults
(all styles, including tanks)
\$20 for youth



PAYMENT

The T-shirt Booth accepts scrip and cash, no credit cards. (Credit cards can be used to purchase scrip at the Scrip Booths.)

Bon Dance Towel

Find it at the Information and HUOA Store booth, or www.shophuoa.com

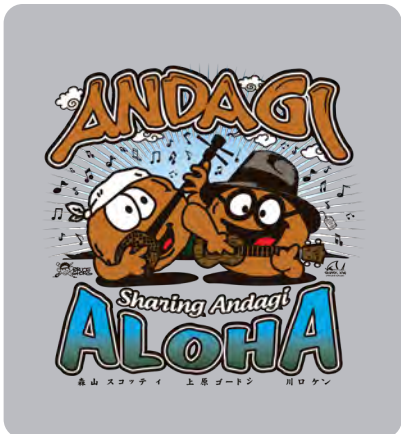
PRICE

\$8

FESTIVAL THEME DESIGN



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I am available to respond 24/7 via email!

7th Annual Okinawan FEASTival: 9/7-9/21

www.hawaiiokinawans.com (scan QR code to the right)



OKINAWAN FEASTIVAL IS a delicious way we can support Okinawan-owned (and Okinawan-at-Heart) restaurants and food businesses on O'ahu. From the opening of American Cafe in 1923 to today, there have been over 350 in Hawaii. Most have closed, but a new generation of around 57 Okinawan-owned eateries and food businesses are operating on Oahu today. FEASTival continues as a way to support our local businesses and help them keep operating. It's also an 'ono way to discover new eateries and revisit old favorites.

Kapa Hale, SKY Waikiki, HIDE Sushi, PITCH SPORTS BAR, Taco Rice Hawaii, and ZIGU are starting their specials on September 5th to give people a dinner option after both days of Okinawan Festival. Splash Bar starts their special on September 4th.



ALOHA ANDAGI

Junko Bise and her crew will be popping up in the covered parking lot of Marukai Dillingham serving her famous Boro Boro Jushime (soft rice porridge), regular Andagi, and Aloha Dogs (the Okinawan version of the Corn Dog).

INSTRUCTIONS: Pop up on Sat, Sept 19 and Sun, Sept 20 from 8am-3pm (or sold out). CASH ONLY. No pre-orders. IG: @alohaandagi_llc



ALOHA TOFU FACTORY

Jimami Tofu (Okinawan peanut tofu) with a sauce that is

both sweet and savory. This is not regularly offered, so don't miss the chance to try this iconic Okinawan snack. Limit 5 per customer. 50 Jimami Tofu will be made per day, so please pre-order and set your pick up date/time. Owner Paul Uyehara is also offering discounts on Yushidofu (soft, silky tofu with a custardy texture) and the Ohana soy sauce bottle (a dashi shoyu that pairs well with tofu).

INSTRUCTIONS: Special available from 9/7-9/21 during regular factory hours. S, M, T, Th, F: 7am-12 noon. Wed, Sat: 7am-10:30am. Pre-order NOW by calling 808.845.2669. Specify order, pickup date & time. Pick up at Aloha Tofu Factory located at 961 Akepo Lane, Honolulu, HI 96817. IG: @alohatofufactory

CHIBI CONFECTIONERY LLC

Garrett Shiroma is offering two specials: Shikuwasa Jello (Cubes of sweet and tangy shikuwasa jello featuring locally grown shikuwasa) and Okinawan Sweet Potato Crunch

INSTRUCTIONS: The specials will be available to



order on their website at www.chibiconfectionery.com, through Instagram and Facebook posts, or you can call or text an order at 808.383.0063. SCHEDULE FOR PICK UP & PURCHASE Sept 12, Japanese Cultural Center of Hawaii (JCCH), 9am-1pm; Sept 19-20, Pearlridge Mauka Center Court, 10am-5pm; Sept 24, Tidepools Marketplace - Downtown CPB, 10am-2pm. Pickups during the week in Kalihi, please visit website. chibiconfectionery.com IG: @chibiconfectionery FB ChibiConfectionery



CHILLEST SHAVE ICE

Chillest Shave Ice, formally a pop-up at Fishcake, now has a storefront in Kaimuki! Aaron Wong will feature a Shikuwasa (Okinawan citrus) shave ice.

INSTRUCTIONS: Shikuwasa Shave Ice will be available on Sept. 7-21 or until syrup runs out. 11am-6pm (Tues 1pm-9pm, Closed Wed). CASH ONLY. No pre-order. Located at 3408 Wai'aleae Ave #102. Small private parking lot. IG: @chillestshaveice

HIDE SUSHI

Chef Tsukasa "Tommy" Okino has created an Okinawan friendly omakase dinner at HIDE Sushi. **Appetizers:** One bite cold Okinawa soba noodle, Okinawan sweet potato tofu, Black vinaigrette mozuku seaweed, "Biragara machi" Fishcake wrapped with chives and shikuwasa miso, Goya bittermelon salad.

Omakase Sashimi: Charcoal grilled seasonal fish

Sushi: Omakase sushi (8 pieces) + Handroll + Egg omelet

INSTRUCTIONS: Special Menu starts Sun, Sept 6 and runs til Sept 21. Hours: Sun-Thurs with seatings at 5pm and 7:30pm. Cost: \$120/person. Reservations are Required. Make reservation via Open Table. Visit website: skywaikiki.com/hidesushi/. 3-hour validated parking at Waikiki Business Plaza and Waikiki Shopping Plaza IG: @hide_socialsushibar

IGE'S HALAWA

Okinawan FEASTival Sale on Sat, 9/19 from 10am-4pm at Ige's Halawa. Okinawan Mixed Plate (Shoyu Pork, Sweet & Sour Pigs Feet, Chicken Tofu Champuru), Andagi by the Dozen, Maki Sushi, Pork Nishime, Namasu, Potato Mac Salad, and other items will be available for pre-sale. There will also be a full bake sale (first come, first served) featuring Auntie Kay's Assorted Manju and other yummy goodies. There will be 2 PRE-ORDER pick up days for Auntie Kay's Okinawan Sweet Potato Manju only, during FEASTival on Wed 9/9 and Wed 9/16. Pre-orders for both manju and FEASTival

7th Annual Okinawan FEASTival: 9/7-9/21

www.hawaiiokinawans.com (scan QR code to the right)



sale items will start on Sun 8/30 and will close when sold out.

INSTRUCTIONS: More details can be found at igeshalawa.com and their IG: @igeshalawa! Check www.igeshalawa.com/ from 8/24 for pre-order menu. Any questions, send a DM on IG or email jacie@igeshalawa.com

ILAYA

Chef RJ of Ilaya Eatery (who was also at FEASTival Alum, Heiho House!) is once again bringing together Filipino and Okinawan ingredients to create some truly creative and delicious bites! **SAVORY:** Shikuwasa Sinigang Pork Ribs served with pickled Goya ensalada and vinegared rice. **SWEET:** Okinawan Sweet Potato "Tupig" - Grated Okinawan sweet potato and sticky rice cake grilled over charcoal. Served with miso kokuto caramel, shikuwasa and calamansi koji syrup, and latik. Ilaya Eatery is a contemporary Filipino food popup that you'll find on selected Saturdays at Fishcake Hawaii (307 Kamani St.).

INSTRUCTIONS: THIS SPECIAL IS ONLY AVAILABLE ON SAT, SEPT 12 and SAT, SEPT 19. From 10am-2pm at Fishcake Hawaii. Preorders accepted til Wed, Sept. 9 at 9pm for Sept 12 and Wed, Sept 16 at 9pm for Sept 19. DM via IG or email llaya.eat@gmail.com. Include Name,

Phone Number, and the amount of bowls you want to preorder. Pick up anytime from 10am-2pm. Bowls will be made once you arrive. Credit Card only. IG: @ilaya.eat

IZU'S MOCHI

Izumi Randles of Izu's Mochi will be making Okinawan sweet potato kasa muuchi. Kasa Muuchi is an Okinawan style of mochi that is wrapped in fragrant shell ginger leaves and steamed. The aroma of the shell ginger leaf permeates into the muuchi.

INSTRUCTIONS: ONLY AVAILABLE ON SAT, SEPT 12 and SAT, SEPT 19. Pick up at the Saturday Kakaako Farmers Market from 8am-Noon. Highly recommend pre-ordering Kasa Muuchi. Pre-orders must be received before Sept 5 via either IG Direct Message or email izumirandles@yahoo.com. Please include the name of the person picking up the order, the quantity you want to order, and a cell phone number.

KAPA HALE

Chef Keaka Lee will be serving up Pandandagi (Pandan Andagi)! Pandan leaves are commonly used in Southeast Asian cuisines and are called the "vanilla of Southeast Asia." This is a combination that I have never heard of before, so consider this a Hawaii premiere!

INSTRUCTIONS: Available Sept. 5-21. Dine in or take out. 4614 Kilāuea Ave., Suite 102. Pre-order at www.kapahale.com/ or Phone in your order at 808.8882060. IG: @4614kapahale

KIN WAH CHOP SUEY

When you spend \$50 and over on a single order, Kin

Wah will add in a free Pork & Bittermelon dish (or crispy gau gee)! And yes, Kin Wah does have an Okinawan co-owner. Please say "Haisai/ Haitai" to my cousin Joy when you see her there!



INSTRUCTIONS:

Special available 9/8-9/20 (Closed on Mon). Must mention FEASTival when placing order. Call 808.247.4812 to make a reservation or place a take out order. View their menu at: www.kinwahchop-suey.com/



MASA & JOYCE OKAZUYA

Masa & Joyce will be offering their Okinawan offerings: Okinawan Abura Miso (seasoned miso using crispy pork), Abura Miso Musubi, Jyu Shi Me (Okinawan rice soup), Andagi, Okinawa Soba, Pigs Feet Soup, Hawaii Okinawan style Oxtail Soup, Yakisoba, and Okinawan Sweet Potato Mochi.

INSTRUCTIONS: Will run 9/7-9/21 (closed Tues). Call 808.235.6129 to pre-order so they know how much to make and to reserve items. Tell them order, as well as

date and time of pickup. The Abura Miso is in high demand, so please make sure to pre-order! IG: @masaandjoyce

OIDE KITCHEN

Rafute (Shoyu Pork) Donburi with Ajitama (marinated soft-boiled egg) for \$16 and Okinawan Sweet Potato Salad for \$6. Until supplies last. Oide Kitchen recently opened in the Arcade Building in downtown Honolulu. They specialize in Japanese bentos, poke, and made-to-order hot meals.

The Okinawan owner is John-David Higa, who is the son of Stan and Chris Higa.

INSTRUCTIONS: Special will run from 9/1-9/18 Hours: Mon to Sat, 10:30am to 1:30pm. Closed Sun. Call 808.524.6433 to pre-order. Located at 212 Merchant Street. Park at the metered Downtown Post Office Parking or metered parking on Merchant Street. Accepts all major credit cards, Apple Pay and cash IG: @o.i.de_kitchen

PITCH SPORTS BAR

Okinawan Festival Handroll Set \$17.50: 3x hand rolls: imitation crab, spicy tuna and scallop mayo with a 12oz Orion beer. This special will run for the duration of FEASTival. PITCH SPORTS BAR is located in SALT (Kakaako). In addition to elevated bar food options, they also have an extensive sushi bar. There is a 12-course lunch and dinner omakase experience overseen by Executive Chef Jon Tamashiro.

continued on page 16

7th Annual Okinawan FEASTival: 9/7–9/21

www.hawaiiokinawans.com (scan QR code to the right)



continued from page 15

SKY WAIKIKI ROOFTOP RESTAURANT

Executive Chef Gary Tamashiro has created an Okinawan inspired Three-Course Tasting Menu at SKY Waikiki. **Starter:** Roasted Okinawan Sweet Potato Hummus with grilled herb flatbread, goya, smoked paprika, micro greens, EVOO. **Main:** Okinawan Soki Soba Spaetzle with braised oxtail, fish cake, scallions, dashi broth, black garlic oil. **Dessert:** Fundagi ala Mode. Okinawan style donut funnel cake with chura kokuto and powdered sugar, served with Il Gelato Hawaii French vanilla gelato.

INSTRUCTIONS: Special Menu starts Sat, Sept 5 and runs til Sept 21. SKY Waikiki is open from 4pm–9:30pm (Last Order), 7 days a week. Make a reservation thru Open Table. Visit website: skywaikiki.com. 3-hour validated parking at Waikiki Business Plaza and Waikiki Shopping Plaza. IG: @skywaikiki



SPLASH BAR @ SHERATON PRINCESS KAIULANI WAIKIKI BEACH

Two specials: Okinawan Sweet Potato/Whiskey Slushy and Okinawan Taco Rice. Chef Blake Kajiwaras version is served on a sizzling hot skillet layered with seasoned ground

beef, Japanese white rice, melted cheese, crisp lettuce, fresh tomatoes, and a savory taco sauce that is finished off with green onions.

INSTRUCTIONS: Specials run from Sept 4–7. Hours: Mon. and Fri., 10:30am–8:45pm. Sat and Sun, 11am–8:45pm. Reservations are not required. 4-hour Validated Parking at the hotel with purchase of \$25 or more. Entrance on Ka'iulani Avenue. IG: @splashbarwaikiki



SUNRISE RESTAURANT

Katsu and Tomoko Tamayose will be offering take out containers of Pig Feet Soup, Okinawa Soba, Special Miso Soup, Spare Rib Soup, and Nakami Soup. Nakami Soup is not a regular menu item. Chokatsu will be making 20 orders of each every day.

INSTRUCTIONS: Special runs from Mon–Fri, Sept 8–17. Must Pre-order by calling 808.737.4118. You can start pre-ordering NOW. Please provide Name, Order, and Date/Time of Pickup. Feel free to add in other Okinawan dishes like Goya Champuru and Mama's Champuru! IG: @sunriserestaurant-hawaii and FB: /SunriseHawaii. Website: www.thesunriser-restaurant.com/

TACO RICE HAWAII

Nicholas Toguchi from Taco Rice Hawaii is introducing

"OKI RICE," Okinawan Soba over rice. All the flavors of the classic Okinawa Soba with none of the noodles. Steamed Japanese white rice dressed with a rich slurry sauce made from concentrated Okinawa Soba broth, topped with melt-in-your-mouth rafute, green onions, pickled red ginger, and fish cake.

INSTRUCTIONS: Special runs from Sat, Sept 5 thru Sun, Sept 20. In-Store pick up only (no uber eats), available every day while supplies last. Hours: Tues to Sat, 11am–7pm. Sun, 11am–2:30pm. IG: @tacoricehawaii

TERUYA'S ANDAGI

Albert from Teruya's Andagi will be serving up Andadogs this year. Andadog is a hot dog on a stick, dipped in Andagi batter and fried. An Okinawan corn dog. \$3 each. Also available: Andagi, Sweet Potato Mochi, and regular bentos.

INSTRUCTIONS: Andadogs will be available from Sept. 8–19. Pre-order your Andadog by calling 808.389.1714. No online orders. Orders should be placed at least 24 hours ahead of time. Available Tues to Sat, 10am–2pm, while supplies last. Located at 1104 Pensacola St., Honolulu, HI 96814. Street parking available. IG: @teruyas_andagi Website: www.teruyasandagi.com/



ZIGU

ZIGU presents six Okinawan FEASTival Specials: Signature Dish – Okinawa Style Pork Belly "Rafute": Our signature Okinawan-style pork belly, slowly braised for hours in caramelized Okinawan kokuto (black sugar), dashi, Aloha Awamori, and shoyu until perfectly tender. Served with blanched bok choy and a boiled egg, making it a comforting Okinawan classic. Pickled Japanese Rakkyo with House-Made Koregusu: Crisp Japanese rakkyo (pickled shalots) marinated in our house-made Okinawan koregusu, an Awamori infused with chili peppers, creating a refreshing appetizer with a pleasant spicy kick. Okinawan Mozuku & Umibudo, Spam, Shiso & Cheese Katsu, Okinawan Purple Sweet Potato Pudding. For drinks, enjoy our signature Okinawan Sour. We also offer a selection of premium Aloha Awamori, served straight or on the rocks.

INFORMATION

Special menu available Sept. 5–12. 4-hour validated parking at Hyatt Centric. Located at 413 Seaside Ave #1f. Open daily from 4pm–10:30pm (Last Order). Reservations via OpenTable or call 808.212.9252. Website: www.zigu.us/. IG: @zigu.hi

75 YEARS STRONG

King's Hawaiian is honored to celebrate the Hawai'i United Okinawa Association's 75th Anniversary. Inspired by our founders' Okinawan heritage and Hawai'i roots, we proudly join the community in recognizing the generations of families and volunteers who have helped preserve and share Okinawan culture throughout Hawai'i.



King's Hawaiian

Ryukyu Sokyoku Koyo Kai Hawaii Shibu
琉球箏曲興陽会ハワイ支部
50TH ANNIVERSARY EVENTS

RYUKYU SOKYOKU WORKSHOP

Workshop led by Hideaki Miyazato from Okinawa

Saturday, September 12th 2026, 10:00 am

Kaimuki Middle School Cafeteria

Free, open to the public

YO-IN

50TH ANNIVERSARY CELEBRATION

Sunday, September 13th 2026

Doors open 10:30 am | Program starts 11:00 am

Lunch to follow

Generations Ballroom
at Japanese Cultural Center of Hawaii
2454 S. Beretania St

Tickets: \$60

General seating includes lunch and validated parking



SCAN QR CODE FOR TICKETS

koyokaihawaii@gmail.com

@koyokaihawaii

Congratulations

HAWAII UNITED OKINAWA ASSOCIATION
on your
75TH ANNIVERSARY

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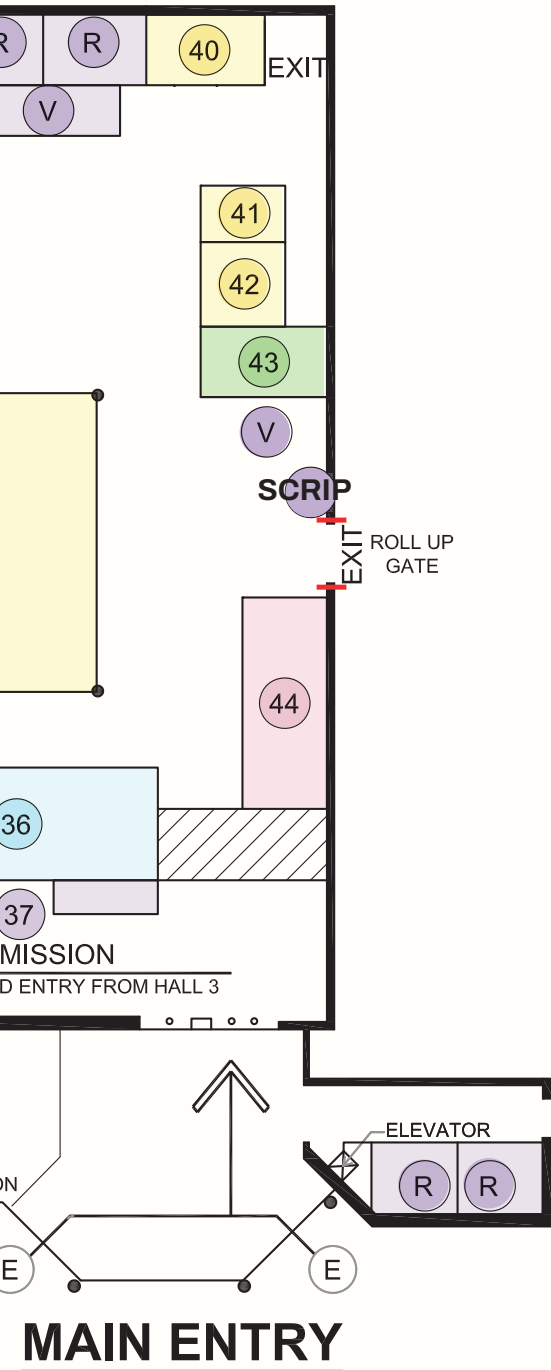
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ATTRACTIONS & BOOTHS

EAT

ANDADOG.....	(41)
ANDAGI.....	(42)
BEER GARDEN.....	(28)
COLD DRINKS.....	(12)
HOUSE OF SAKURA (IZAKAYA).....	(33)
MAZESOBA (NOODLES).....	(23)
OKIDOG.....	(22)
OKI-NACHOS.....	(24)
OKINAWA SOBA.....	(40)
PIG'S FEET SOUP.....	(20)
YAKITORI.....	(21)

DISCOVER & PLAY

BINGATA.....	(11)
BUNKWA NU SHIMA CULTURAL VILLAGE.....	(5)
CHILDREN'S GAMES (WARABI CORNER).....	(44)
OKINAWAN GENEALOGICAL SOCIETY OF HI.....	(9)
SPONSORS.....	(31)
STAGE.....	(27)
STAGE SEATING.....	(29)
VIP: DIGNITARIES, SPONSORS, GUESTS.....	(30)
FRIENDS OF HUOA.....	(7)

SERVICES

ADMISSION.....	(37)
FIRST-AID.....	(35)
INFO/MENSORE.....	(34)
RESTROOM.....	(R)
REST AREA.....	(V)
SCRIP.....	(S)

SHOP

CRAFT GALLERY.....	(3)
FESITVAL SHIRTS.....	(32)
HEIWA DORI MARKETPLACE.....	(4)
HUOA STORE.....	(10)
MACHIYA-GWA COUNTRY STORE.....	(6)
PLANTS.....	(36)

SUPPORT

Restricted Access

AUDIO.....	(25)
DRESSING ROOMS.....	(2)
OLELO (VIDEO).....	(8)
STAGE ROOMS.....	(26)
SUPPLY/HOLDING.....	(43)
VOLUNTEER MEALS.....	(1)

*All booths,
activities, and
exhibits will be
located on the
first floor in the
exhibit hall*

Preserving Our Legacy

2025 TO 2026 ANNUAL GIVING PROGRAM



SCAN TO MAKE
A DONATION

THANK YOU TO THE **MANY** members, friends, and businesses that have responded to our Annual Giving Campaign. Since November 2025, we have received 802 donations, representing \$175,606.38. We are deeply grateful for the confidence you have shown us. Let's continue embracing the theme "Chimugukuru – Polish, Protect and Be Proud", looking forward to new promises and challenges. Through your continued contributions, we can have successful cultural programs and upkeep our home, the Hawaii Okinawa Center. Thank you again for your support. *Ippee Niffee Deebirui!*

Contributions from the Annual Giving Campaign and other non-specified monetary donations from May 1 to June 30, 2026

DIAMOND \$5,000 +

United Japanese Society of Hawaii
In Honor of Jogi & Fumiko Onaga by the late Stanley K. Onaga
In Honor of the late Matsue & Takeo Shimabukuro by the
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Karen, Dean, Cindy, Lisa, Trey & Evan

SILVER \$999 – \$500

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BRONZE \$499 – \$250

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Pupus For Every Party!



Pupu Menu #1

Korean Chicken, Teriyaki Meatballs,
Assorted Deli Wraps, Assorted Finger Sandwiches,
Assorted Fresh Vegetable Crudites, Maki Sushi

\$12.75 per person + tax



Pupu Menu #2

Kalua Pork Sliders, Koran Fried Chicken Wings,
Teriyaki Beef Skewers, Assorted Finger Sandwiches,
Assorted Fresh Fruit, Assorted Sushi

\$17.50 per person + tax



Pupu Menu #3

Char Siu Pork on Bao, Imitation Crab Cakes, Teriyaki
Chicken Skewers, Assorted Canapes, Assorted Grilled
Vegetables, Thai Summer Rolls, Assorted Maki Sushi

\$20.25 per person + tax

ALL MENUS INCLUDE FOOD IN DISPOSABLE PANS AND/OR PLATTERS, DISPOSABLE PLATES, EATING UTENSILS & NAPKINS. SERVING UTENSILS ARE NOT INCLUDED. MENUS AND PRICES ARE SUBJECT TO CHANGE.



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United Okinawa Association for
your continued legacy of preserving
Okinawan culture in Hawaii.

Students from Chatan, Ginoza and Kin Town



Tomigusuku International Exchange Program



2026 MOKK Scholarship Recipients

EACH YEAR, THE MAUI OKINAWA KENJIN KAI (MOKK) awards scholarships to outstanding high school graduates from Maui. This year, two recipients received a \$1,000 scholarship from MOKK. This program has awarded more than \$90,000 since 1977 to deserving students who are members of MOKK or are of Okinawan ancestry. The scholarship recognizes academic achievement, school and community activities, financial need, and connection with Okinawa. This year's recipients are Aaron Omuro and Cara Kurokawa. Both students are graduates of Maui High School.

Congratulations, Aaron and Cara!



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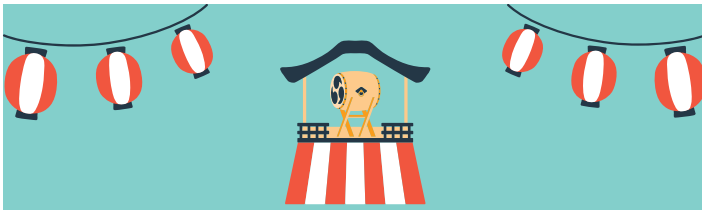
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Every Uchinanchu family knows what this
time of year means: Okinawan Festival!
Mahalo for carrying forward the food,
music, dance, values, and traditions that
keep our culture alive.

I'll see you in the andagi line!

— *Jill*

PAID FOR BY TOKUDA FOR HAWAII



Sharon Miyashiro, Karen Kuba-Hori (w/hat), Irene Hino, and Carolin Okazaki – enjoy the playfulness of her pieces.

Hui O Laulima

WHEW!!! LAULIMA HAS BEEN BUSY these past 3 months. Starting with an excursion to view the Toshiko Takaezu retrospective at HoMA, then 51 members and their guests went to see Diane Aoki's play "Memory Beads" at Kumu Kahua Theatre and to close out the summer a traditional (with some updates) Okinawan Family Picnic at Kapiolani Park. So much fun and we are not finished yet, members are asked to mark their calendars for Laulima's annual "Live, Laugh, Laulima" cultural workshops scheduled for November 14, at Jikoen Temple.

"Toshiko Takaezu - Worlds Within"

ON JUNE 7TH SEVERAL LAULIMA members ventured to the Honolulu Museum of Art to view Okinawan Hawaii born



Laulima Members pictured with playwright Diane Aoki. She is pictured on the far left of the 2nd row.

internationally recognized ceramic and fiber artist Toshiko Takaezu's retrospective exhibit.

Takaezu born in Pepeekeo, Hawaii in 1922, was known for her pioneering work in ceramics and played an important role in the international revival of interest in the ceramic arts. Her creations exhibited clay more as an artform, than traditional functional pieces.

Members were able to enjoy the beauty of her work, from her large closed vessels to her paintings and weavings. Truly a culturally satisfying excursion.

"Memory Beads"

BY DIANE AOKI

ON A BEAUTIFUL SUNDAY MORNING 51 members of Laulima's ohana went to attend Diane Aoki's play "Memory Beads." Her play reflects the dynamics of an aging local Okinawan mother, her daughter, with their ancestral past. The play nicely written could have been a story written about some of the members in attendance.



Kitanakagusuku Sonjin Kai

BY JACE YAMAGUCHI

AS A MEMBER OF KITANAKAGUSUKU SONJINKAI, I'm happy to share that I successfully passed the Shinjinsho (newcomer division) for Afusoryu Utasanshin at the 60th Ryukyu Koto Geino Konkuru (Classical Performing Arts Competition), sponsored by Ryukyu Shimpō, which took place on July 29th and 30th at the Ryukyu Shimpō Hall in Izumizaki, Naha City. I am grateful for the support from family and friends and for the guidance provided by Sean Sadaoka Sensei, Tomokuni Terukina Sensei, Chikako Sensei, and all the other senseis and candidates at Afusoryu Choichi Kai.

Editor's note: Jace is the recipient of the "with Love from Lorraine" scholarship in 2026.

CLUB NEWS



Ginowan Picnic 2026

BY JOY SCHOONOVER

GINOWAN SHIJINKAI HAWAII held their annual picnic on Sunday, June 28 at Ala Moana Beach Park. Family members from toddlers to super seniors all took part in fun games all day long. There were lots of game prizes and many went home with great door prizes as well. Everyone enjoyed refreshing shave ice and tasty bento from ACE Catering. Thank you to all the volunteers that made the day one to remember. Reminder: Ginowan Shinnen Enkai 2027 is scheduled for Sunday, February 21, 2027 at HOC. Save the date!



Osato Doshi Kai

AMBER AND ISABELLA TURNEY were able to visit the ancestral home in Aza Taira, Osato-son, where their great-grandfather grew up. The visit was made possible by their HOSEP host family and host student, Wako Kakazu, who resides in Itoman but attends school in Osato. Amber and Isabella's Turney are daughters of Jamie and Jon Turney and granddaughters of Dennis and Michi Arakaki of Osato Doshi Kai.

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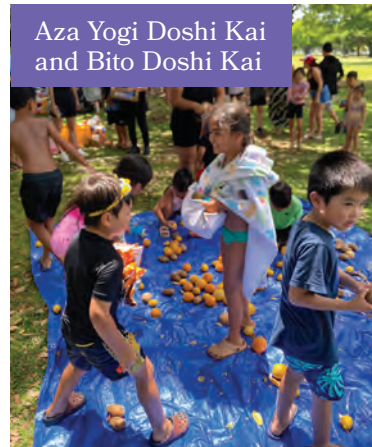


Club Picnics

Aza Yogi Doshi Kai and Bito Doshi Kai



Aza Yogi Doshi Kai and Bito Doshi Kai



Club Motobu and Itoman Shijin Kai



Club Motobu and Itoman Shijin Kai



Ginowan Shijin Kai



Gaza Yonagusuku Doshi Kai and Nishihara Chojin Kai



Gaza Yonagusuku Doshi Kai and Nishihara Chojin Kai



Ginowan Shijin Kai



PHOTO CREDIT: CLIFF KIMURA-CLUB MOTOBU AND ITOMAN SHIJIN KAI

Club Picnics

Gushichan Sonjin Kai



Gushichan Sonjin Kai



Hawaii Sashiki-Chinen Doshi Kai, Osato Doshi Kai, and Tamagusuku



Hawaii Sashiki-Chinen Doshi Kai, Osato Doshi Kai, and Tamagusuku



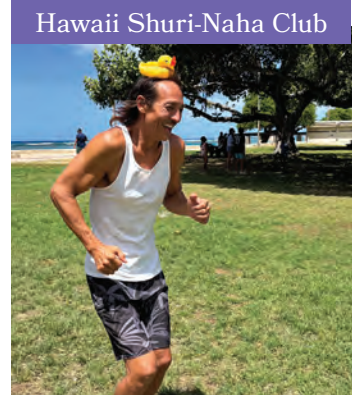
Hawaii Shuri-Naha Club



Hawaii Shuri-Naha Club



Hawaii Shuri-Naha Club



Oroku Azajin Club



Oroku Azajin Club





Deep Connections and Cultural Discovery

BY TOM YAMAMOTO

CULTURAL AND HISTORICAL immersion and lifelong friendships took center stage as Hawaii students completed Phase 2 of the Hawaii-Okinawa Student Exchange Program (HOSEP) from June 5 to 20. Arriving late in the evening at Naha Airport, the delegation began a two-week journey bridging the unique ties between the two island communities.

The first week focused on academic and civic studies. After arriving, students experienced their first days of school, rooting themselves directly into Okinawan student life. Wednesday, June 10, featured a productive day trip to Nanzan in the southern region, where the Hawaii group visited Haebaru High School for an exchange with students who practice traditional Ryukyuan performing arts. Following the exchange, the students visited Okinawa World, where they explored the cultural exhibits. The delegation made an official visit to the Superintendent before dedicating the afternoon to Peace Studies. Visits to the Himeyuri Peace Museum provided a profound space for students to honor the past and reflect on the realities of the Battle of Okinawa and World War II.

Week two began in the northern region with a trip to the Hokuzan area. The students visited the prestigious Okinawa

Institute of Science and Technology (OIST), followed by a visit to the famous Churaumi Aquarium. The next day featured a tour of the historic Katsuren Castle ruins and a visit to Ryukyu University. They were engrossed in a musical and cultural workshop led by the famous playwright, stage director, and former Director of Culture, Tourism and Sports of Okinawa Prefecture, Mr. Daiichi Hirata. After the workshop at Katsuren Castle Museum, the students visited the University of the Ryukyus for an engaging set of activities with the college students. The unforgettable exchange officially concluded on Wednesday with an emotional Farewell Party celebrating the deep bonds formed throughout Phase 1 and 2 of the program.

Upon speaking with the students about their most memorable moments, three clear themes emerged. Many emphasized that spending quality time with their host families provided a genuine look into daily Okinawan hospitality. Others noted that attending local schools allowed them to build authentic peer connections. Finally, visiting the peace memorials and museums left a lasting impact, offering the students a vital opportunity to learn a completely different, deeply human side of the Battle of Okinawa. Phase 2 successfully strengthened the historical bridge between Hawaii and Okinawa, leaving the next generation inspired to maintain these cultural ties.



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Please provide the names of guests and number of vegetarian lunches, if any, and submit via email to Caro Higa at caro.h@huoa.org no later than October 25, 2026.

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_____ **Ichariba Choodee Table for 10 guests: \$5,000**

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_____ **Chimugukuru Table for 10 guests: \$10,000**

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- Valet parking included

Total enclosed \$ _____

HOSEP Reflection

EMI ROBISON: The most memorable experience I had was my school festival. It really depends on the host you're assigned to, but I attended Naha Kokusai High School and got to experience everyone's talents and skills. There are games, activities, and performances. The students put in a lot of work, and it shows in the creativity and skills presented. I had a lot of fun hanging out with my friends and walking around to different areas.

At first, I was very hesitant about joining this program; I only heard about it briefly, but I'm so glad I took this opportunity. There were definite times that felt hard, but it worked out well in the end. You get to make so many new friends and try new things. Two weeks sounds like a lot, but it goes by in a flash, and you'll be so sad when it's over. The people in Okinawa are so welcoming and kind that it takes the nerves away. Even if you don't speak Japanese, it's a really good opportunity to travel and make new friends.

Some tips and advice I have are: don't be afraid to go out of your comfort zone; you'll experience a lot more if you do. Be open to talking with others; it's not good if you're lonely. Embrace the culture; no one there is embarrassed by anything they do, so you don't have to be either. Be sure to bring/buy a portable wifi if you can; it helps a lot. Make sure to express your gratitude to the host family; they're



doing a lot for you that you may not notice. Spend time with them if you can and talk about what Hawaii is like; they love hearing about it.

ELLE WATSON-CORREA: The highlight of my trip wasn't any landmark or tourist destination; it was the genuine friendships I made. My host sister's friend group welcomed me immediately, and together we made the most of every moment, visiting places like American Village and Junglia, exploring local food spots, and simply enjoying each other's company. But the experience that really made my time there was completely unexpected: a surprise birthday party they planned for my last day. Walking into a living room decorated with balloons and streamers to see four beaming faces shouting "Surprise!" is a moment I'll treasure forever. My actual birthday was June 22, just days after the trip ended, and I'd accepted that I'd be celebrating alone while traveling. Instead, these friends ensured I felt valued and remembered. In that single moment, I understood that what I was taking home from Okinawa wasn't just photos or souvenirs, but the friendships that had already proven they would outlast the trip itself.

If you're considering applying for this program, here's what you need to know: yes, you'll visit incredible places and experience a new culture, but what really makes it different is the people you meet. This program doesn't just give you a trip; it gives you a community. Within two weeks,



you'll form friendships so genuine that they feel like they've lasted years, not days. Your host family will welcome you as one of their own, their friends will become your friends, and before you know it, you'll be celebrating moments together that you thought you'd spend alone. You'll come home with memories, sure, but more importantly, you'll come home with connections that last. This isn't just a two-week experience; it's the beginning of friendships that will stay with you long after the trip ends.



AMBER TURNEY: After going on this exchange trip to Okinawa, I got to experience many things and gain many new memories. One event has created a memory that will stay with me forever. I remember waking up for my last day at school and not wanting to go because I was exhausted. But I didn't realize how many things were waiting for me at school. The teachers created games for us in class, and in PE we got to play volleyball that





day. These were all fun, but the things that made this day amazing were at the end of the day. For our last class, my class and my sister's class joined together in a big classroom. We played some games and did karaoke. The karaoke was the best part because my sister and I started singing first, then everyone gathered around us, and we all started to sing and dance together. I was so amazed because even though we barely spoke each

other's languages, music brought us all together. This day was so much fun and definitely my favorite memory from this trip.

There are many reasons why I would encourage others to participate in this program. Since this was my first year participating, I went into this with a bad mindset, and I didn't want to go at all because what teenager wants to spend their summer in a new place with new people? My mom told me that if I went this year, I would never have to do this program again, so I agreed. But now, after experiencing this trip and trying so many new things, I decided I want to do this again next year because I had so much fun! For those who are unsure if they want to participate, I believe you should just do it. This is because you can make so many new memories and make so many new friends. Going on

this exchange was one of the best trips of my life, and if you don't go, you're going to look back on this and regret not going because this is an experience of a lifetime and you don't want to miss your chance. So, for anyone interested or unsure if they want to go, just do it and trust me, you won't regret it! 🇺🇸



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ON JULY 23, Ellise Uyema, Founder and Owner of Live Long and Plant, and her mother, Fay Uyema, a long-time Chatan Kadena Chojinkai member, hosted a Kokedama workshop at the Hawaii Okinawa Center. Over 20 people gathered in the Chaya and learned how to create their own Kokedama with Anthuriums and other houseplants. Attendees left not only with their own living art pieces but also with a meaningful opportunity to blend hands-on creativity with the shared spirit of community.



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Congratulations to Our HUOA Honorees at the UJSH 68th Annual Installation & Recognition Banquet

ON SATURDAY, JUNE 20, 2026, members of the Hawaii United Okinawa Association (HUOA) joined the United Japanese Society of Hawai'i (UJSH) at its 68th Annual Installation & Recognition Banquet, held at the Generations Ballroom of the Japanese Cultural Center of Hawai'i.

The annual banquet celebrated the installation of UJSH's incoming officers and Board of Directors, recognized the dedicated service of its outgoing leadership, and honored outstanding individuals from UJSH and its member organizations. This year's program also commemorated the 75th Anniversary of the Hawaii Miyagi Kenjin Kai, making it an especially meaningful occasion for Hawai'i's Japanese and Okinawan communities.

HUOA was especially proud to celebrate two of our own distinguished leaders. David (DJ) Jones was honored as Outstanding Young Leader of the Year, while Frances Nakachi Kuba Sensei received recognition as HUOA's Outstanding Member of UJSH Member Organizations. These well-deserved honors reflect their unwavering dedication, exemplary leadership, and countless contributions to HUOA and our Okinawan community. We extend our heartfelt congratulations to both of these exceptional individuals. *Otsukaresama Desu!*

The banquet also featured a delicious buffet lunch and outstanding Japanese cultural entertainment, providing attendees with an afternoon of fellowship and celebration. One of the event's most anticipated highlights was the opportunity for guests dressed in traditional Japanese attire to be entered into a drawing for a JTB-sponsored trip to Tokyo, while those wearing Japanese-inspired attire were eligible to win additional prizes. The colorful display of yukata, kimono, Hapi Coats, and other traditional garments added to the festive atmosphere and beautifully showcased the rich cultural heritage shared by our communities.

Congratulations once again to Frances Sensei and DJ on receiving these prestigious honors. Your commitment to service and leadership continues to inspire all of us and brings great pride to the HUOA 'ohana.



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A Heartfelt Mahalo to Irei no Hi Chairperson Gwen Fujie

BY BOB SHIROMA

ONE OF THE most inspiring stories behind this year's Irei no Hi Remembrance Ceremony was the unwavering dedication of our Chairperson, Gwen Fujie.

Although Gwen was unable to attend the program in person as she continued her recovery following a hospital stay, her presence was felt throughout the evening. From her "temporary office" in the hospital, Gwen never lost sight of the details that make Irei no Hi such a meaningful and memorable event. Through her vision, leadership, careful planning, and constant communication with her committee, she ensured that every aspect of the program came together beautifully.

The result was an evening that honored the memory of those who perished during the Battle of Okinawa while inspiring all who attended with messages of hope, resilience, and peace.

We were especially honored by the presence of Consul General of Japan Hideaki Chotoku, who shared how impressed he was with the program. He particularly appreciated seeing so many of our younger members actively participating in the ceremony and noted that Irei no Hi is an important observance in Japan as well. He expressed his gratitude for being invited to take part in such a meaningful event.

Ippee Niffee Deebiru to Gwen and the entire Irei no Hi team for making this year's remembrance ceremony such a moving tribute. Special recognition goes to Producer David Shinsato, whose steady leadership helped bring Gwen's vision to life, and to Jeannene Oshiro, whose calm and gracious emceeing guided the evening with warmth and dignity. Mahalo also to Kylie, Lea Ann, Wendy, Jacob, Clayton,

and the many volunteers working behind the scenes whose dedication ensured the program ran smoothly from beginning to end.

A heartfelt mahalo also goes to our talented performers and presenters—Dexter Teruya, Kumu Hula Leimomi Kiyono, Allison Yanagi Sensei and her troupe, and our outstanding spotlight speakers Cameron Yeo, Paige Kaneshiro, Maximus Kaneshiro, and Mason Kuwahara. Through their music, dance, storytelling, and dramatic presentations, they helped create an unforgettable evening of remembrance and reflection.

We also discovered another wonderful talent in our President-Elect, Jeannene Oshiro. Her beautiful rendition of "Let There Be Peace on Earth" was heartfelt, touching, and provided a fitting conclusion to the ceremony.

Gwen, on behalf of the Hawaii United Okinawa Association, mahalo for your extraordinary commitment and leadership. Your perseverance, even while recovering, is a true testament to the spirit of chimugukuru and your love for our community.

We wish you continued strength, good health, and speedy recovery. Please take good care of yourself and know that your HUOA 'ohana is deeply grateful for all that you do.
Chibariyo, Gwen!



HAWAII OKINAWA CENTER CALENDAR

Important notes for our calendar entries:

- All events may be subject to change. Entries as of 7/31
- EC and BOD meetings will be held in a Zoom format until further notice

SEPTEMBER 2026

- 07 HOC OFFICE CLOSED — LABOR DAY
- 10 Executive Council meeting, Online only 7pm
- 22 Okinawan Festival Wrap-up meeting, HOC at 7pm
- 24 Board of Directors meeting, Online only at 7pm

OCTOBER 2026

- 08 Executive Council meeting, Online only at 7pm

CLASSES • OTHER MEETINGS:

- Sanshin: Every Thursdays @ 7pm
- Shorin-ryu Seibukan Karate Class: Tuesdays and Thursdays @ 6:30pm-8:30pm
- Ichi Go Ichi E: 1st and 3rd Tuesday @ 7pm
- Ikebana: 2nd Tuesday @ 7pm
- Karaoke: 3rd Thursday @ 10am
- Monday Crafters: Every Monday @ 9am
- OGSB general monthly meeting 3rd Saturday @ 9am except for Nov. and Dec.

For more information, please call 808.676.5400 or email info@huoa.org

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streaming at olelo.org/53

'Ōlelo Community Media Channel NATV 53 broadcasts a new Hawaii Okinawa Today, half an hour episode that premieres on the 4th Friday of each month at 7:00pm and repeat Saturdays at 5:00pm. Special programs will also be scheduled with dates and times noted below.

In addition to these fixed time slots, these programs are eligible to be considered for additional airings when appropriate airtime is available.

All 'Ōlelo shows are concurrently streamed on the Internet at www.olelo.org. Our latest shows are available on-demand on the 'Ōlelo website: select Tune In, then 'ŌleloNet On Demand, then type in "Okinawa" in the Search Archives box. The HUOA website www.huoa.org also has links to the site. In addition, HUOA shows on 'Ōlelo with their air dates are published on HUOA's website huoa.org/watch-and-listen



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You can also download the 'Ōlelo Mobile App! Share the QR code with your friends and family and they'll be able to watch your show using any mobile device using the App.

AUGUST 28 AT 7PM; SEPTEMBER 5, 12, 19 AT 5PM

HOT: 2025 Okinawan Festival featuring Tamagusuku Ryu Senju Kai Hawaii Frances Nakachi Ryubu Dojo, Nidaime Teishin Kai Hawaii Shibu, HUOA Sanshin class

AUGUST 31 AT 6PM; SEPTEMBER 3 AT 4:30PM;

SEPTEMBER 5 AT 10AM; SEPTEMBER 6 AT 10:30PM

SPECIAL: "Warabi Ashibi" Children's Day Camp

SEPTEMBER 25 AT 7PM; SEPTEMBER 26, OCTOBER 3, 10, 17 AT 5PM

HOT: 2025 Okinawan Festival featuring Jimpu Kai USA Kin Ryosho Ryukyu Geino Kenkyusho Hawaii Shibu, Halau O Na Pua Kukui



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Each one of us has a story to tell about our family history ... and every story has a message. The one theme that runs through each of our stories, including that of the Kuba family, is that with resilience, grit, and determination our forefathers provided for their children a better life than their own.

For many of us, third generation and beyond, little remains besides our family name, that carries on the spirit of our forebears.

Thus, the name "Kuba awamori" pays tribute to all immigrant pioneers who came before us, seeking a better life.

They were living examples of sacrifice, hard work, and never giving up in the face of adversities.

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